



## Roasted cinnamon plum ice cream

**1** Start by roasting the plums: Preheat the oven to 200°C (~390°F). Wash and pat dry the fruit, then half, remove stone and cut smaller plums into quarters, larger ones into eights. Evenly distribute in a roasting pan, sprinkle with 2 tablespoons of the sugar and a generous portion of cinnamon. Roast in the oven on middle level for 20 to 30 minutes or until the plums are soft and somewhat caramelized. Remove pan from the oven, ladle fruit and syrup into a beaker and puree finely using a handheld blender (yields about 225-250 g fruit puree). Set aside.

**2** Now prepare the ice cream base: Heat the heavy cream, the sugar and the salt (and optional: the scraped out seeds of 1/2 vanilla bean) in a small saucepan until the sugar has dissolved. Remove from the stove, then stir in the fruit puree until well combined. Chill in the fridge (well covered!) for at least 2 hours.

**3** Pour the chilled ice cream base into an ice cream maker and freeze according to the manufacturer's instructions. Devour immediately or transfer to a plastic container and freeze for later. Serve alongside a fruit crumble or with chocolate sprinkles and whipped cream.



### Roasted cinnamon plum ice cream

*Recipe Source: own creation*

Prep/ cooking time: 30-40 min., plus chilling and freezing

#### Ingredients (serves 3-4):

- \* ~350 g blue plums (Italian Prune, Damson, ...)
- \* ~100 g sugar
- \* (freshly grated) Ceylon cinnamon powder
- \* 350 ml heavy cream
- \* optional: 1/2 vanilla bean
- \* a pinch of fine sea salt